



Routine Food Surveillance Results (Third Quarter 2016)

Civic Municipal Affairs Bureau
Food Safety Centre

Routine Food Surveillance for third Quarter 2016

- The Centre conducted the food surveillance and sampling plan based on the types of food circulating in Macao.
- The Centre collected a total of 552 samples in the third quarter of 2016.





Routine Food Surveillance for First Quarter 2016

• Samples were collected from local supermarkets, grocery stores, department stores, restaurants, take-away shops, etc.

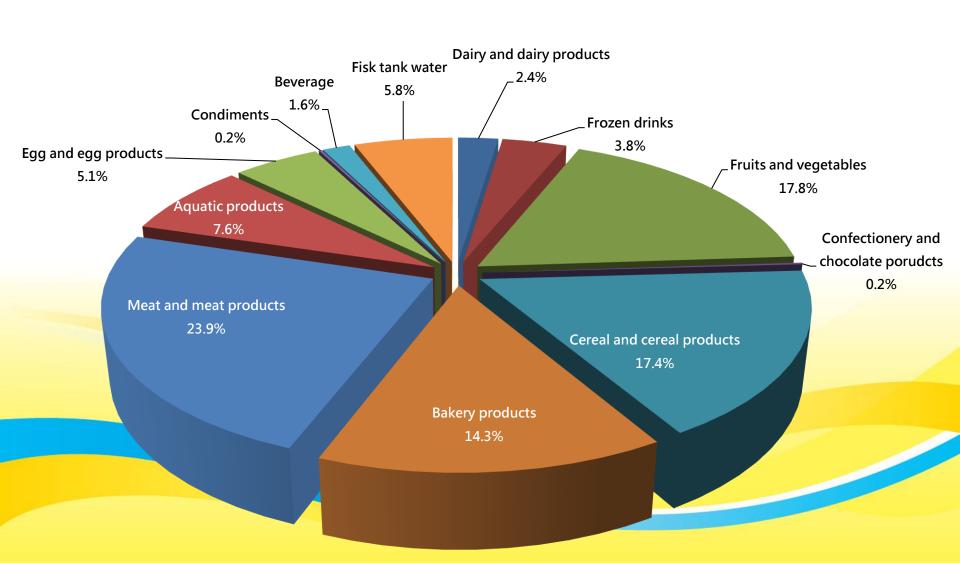






Types of samples

(Types of samples included various ready-to-eat foods, beverages, groceries, snacks, etc., a total of 552 samples)



Types of food

Food category	Food example	
Meat and meat products:	Luncheon meat, spiced pork cubes, ham, meatball, Siu-Mei, Lo-Mei, marinated pig's ear, pork chop, dried pork, etc.	
Cereal and cereal products:	White rice, brown rice, rice vermicelli, rice and wheat noodle, pasta, etc.	
Beverage:	Bottled water, bottle beverage, pre-packed drinks, homemade beverages, etc.	
Fruits and vegetables :	Salad, pre-cut fruits, bean products, etc.	
Bakery products :	Bread, cake, tart, pastries, etc.	
Aquatic products:	Sashimi, seafood salad, steamed fish, fish ball, etc.	
Condiments:	Salad dressing, sweet and sour sauce, curry sauce, satay sauce, chicken powder, etc.	
Frozen drinks :	Sorbet, popsicles, ice-cream, ice cream drink, etc.	
Dairy and dairy products:	Milk powder, milk, cheese, cheesecake, etc.	
Egg and egg products:	Scramble egg, omelet, steamed egg, egg products, etc.	
Confectionery and chocolate products:	Soft candy, hard candy, chocolate, etc.	

Types of test

Microbiological analysis

(Pathogen) e.g. Staphylococcus aureus, Salmonella, Listeria monocytogenes, Bacillus cereus, Clostridium perfringens, Vibrio Parahaemolyticus, etc.

Chemical analysis

Lead, Cadmium, Total Mercury, Total Arsenic, Sudan Red, Acid Value, Peroxide value, Sulphite, etc.

Radiation level analysis

lodine-131, Caesium-134, Caesium-137

Test results

- Among 552 samples, the overall satisfactory rate was 99.8%
- 1 food sample was found to be unsatisfactory

Test results

 One samples of spicy sardine toast was found to contain Staphylococcus aureus.

Sample	Testing item	Result
Spicy sardine toast	Staphylococcus aureus	Exceed the Guideline limit*

Follow-up and Preventive Actions

- Upon receiving the test results, follow-up actions have been taken on the unsatisfactory sample in order to safeguard food safety:
 - ✓ Request the respective shops to stop selling the affected products
 - ✓ Review the food production and handling procedures
 - ✓ Request to carry out thorough cleaning and sanitizing
 - ✓ Re-check
 - ✓ Publish press release

Advice for Trade

- Purchase foods and ingredients from reputable suppliers. Do not buy food from unknown sources
- Pay attention to environmental and personal hygiene, ensure the safety of the storage and production processes of food ingredients and food products, and handle raw and cooked food separately to avoid cross-contamination
- Keep all the purchase and sale records for product tracing by the competent government authorities whenever necessary
- Do not purchase or sell any food products if there is any doubt about its hygiene and safety

Advice for Consumers

- Buy foods from reputable and hygienic stores
- When buying pre-packaged products, make sure the package are intact and mind the expiry dates
- When buying non-packaged products, pay attention to hygienic condition of food containers and personal hygiene of staff
- Do not purchase or eat any food if there is any doubt about its safety or quality

Release Results and Enquiries

The Centre release food surveillance results and information through the following channels:

- Press Release
- Food Safety Information Website (<u>www.foodsafety.gov.mo</u>) and Food Safety Information App

